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IT'S SUPPOSED TO BE A 9 MONTH PROGRAM PARTICIPATING IN CLASSES 3 DAYS A WEEK...

BUT SINCE I LEARNED FRENCH WHEN I WAS YOUNG, I WAS ABLE TO TAKE 3 DIFFERENT COURSES SIMULTANEOUSLY.

AFTER I FINISHED MY DEGREE, I WENT DOWNTOWN WITH A PARIS-EDITION OF THE MICHELIN GUIDE.

THERE'S A RESTAURANT THERE CALLED THE "JARDIN DE L'APRES MIDI."

IT WAS THE FIRST RESTAURANT LISTED ON THE MICHELIN GUIDE. IT'S BEEN ABLE TO RETAIN IT'S 3 MICHELIN STARS FOR THE LAST 20 YEARS.

IN OTHER WORDS, IT'S ONE OF THE TOP RESTAURANTS IN PARIS.

JE VOUDRAIS TRAVAILLER ICI. (I WANT TO WORK HERE.)

.....

I KNEW HE WASN'T THE QUIET TYPE... BUT LOOKS LIKE HE ALSO HAS A SURPRISINGLY BURNING PASSION.

AND, DID IT WORK?

NO, I WAS KICKED OUT.

HMM.

IT'S NOT FUNNY! I WAS SO DESPERATE...

OH, SORRY. IT JUST CRACKED ME UP.

SO, WHAT'D YOU DO?

Who in the world"

I KNOW YOU WORK IN THE KITCHEN WHERE THE CUSTOMERS DON'T SEE YOU, BUT...

IT'S RUDE TO THE CUSTOMERS TO WORK WITH THOSE HANDS ON YOUR FACE.

YOUR UNIFORM'S DIRTY, TOO...

HUH-YOU SMELL SWEATY...

MUST HAVE BEEN QUITE BUSY DURING LUNCH.

I KEPT GETTING DAY AFTER DAY, BUT I WAS ALWAYS REJECTED.

AFTER ABOUT TWO WEEKS, I MADE ME EVEN MORE RESILIENT.

I HEARD THAT HE'D JUST HIRED AN EX-CONVICT AFTER WORK.

SO ONE DAY, I WAITED IN FRONT OF THE DOOR UNTIL CLOSING.

EXCUSE-ME? (EXCUSE ME).

I'D VOLUNTEER FRAMENT TRAVAILLER DANS VOTRE CUISINE. (I REALLY WANT TO WORK IN YOUR KITCHEN.)

I TOLD HIM THAT HE COULD FIRE ME RIGHT AWAY IF I DIDN'T SATISFY...

I TOLD HIM THAT HE COULD PAY ME ONLY WHEN HE SUCCED THAT I WAS PULLING MY WEIGHT IN THE KITCHEN.

AND IT WAS HANDED DOWN FOR A FEW GENERATIONS WITHOUT ATTENUATION. THAT'S WHAT YOU CALL THE CLASSICS.

THE TOP CHEFS COMPETE WITH THEIR OWN KNOW-HOWS.

BECAUSE I WANTED TO LEARN THE SYSTEMATICALLY ESTABLISHED FRENCH COURSE CUISINE.

THE CLASSICS.

BUT WHY DID IT HAVE TO BE THAT RESTAURANT

THOSE ARE WHAT OTHERS FAMOUS RESTAURANTS IN PARIS

IF YOU JAUNTED TOP OF YOUR CLASS FROM THE PRESTIGIOUS LE CORDON BLEU YOU WOULD QUERY AT ANY RESTAURANT

.....

THE REASON I WENT TO PARIS is...

.....

EVEN SO...

A CHEF SHOULD NEVER BE THIS DIRTY.

LOOKS LIKE SOMEONE SHOULD GO TAKE A SHOWER AND CHANGE CLOTHES.

WHAT THE!!! DON'T TOUCH ME!!

YOU'RE THE ONE WHO CALLED YESTERDAY, RIGHT?

Who are you? What's this?

YES, THAT WAS ME. JUN-HYUN PARK.

JUST CALL ME JUN.

SO, HE'S INTERVIEWING FOR THE WAITER POSITION?

YEAH, I PUT THOSE RECRUITING ADS UP A WHILE AGO.

WELL, WE DEFINITELY DO NEED AT LEAST 4 FOR THIS MANY TABLES...

WELL, GOOD LUCK.

DOOKIE, YOU NEED TO GO MEMORIZE THE MENU IN THE KITCHEN.

GRAB!

OUCH!! LET GO!!

OKAY...

SO YOU'RE JUN, HEH? I DON'T KNOW IF YOU'LL BE WORKING HERE.

Let go of that!

BUT IF YOU DARE TRY TO REPRIMAND MY KITCHEN STAFF...

THINGS ARE GOING TO GET UGLY.

HE'S TOUGH. SO HE'S THE NEW CHEF AT LA PETITE MARIONT?

WHY IS HE ACTING LIKE WE'RE FRIENDS?...

SEASONING IS THE MOST IMPORTANT PART OF COOKING.

NOT TOO SALTY, NOT TOO BLAND. JUST THE RIGHT AMOUNT OF FLAVOR.

THE RECIPE I GAVE YOU IS MY OWN THAT I USED FOR 2 YEARS IN PARIS.

BUT JUST BECAUSE YOU HAVE THE SAME RECIPE DOESN'T MEAN YOU'LL END WITH THE SAME FLAVOR.

THE OPTIMUM TASTE CAN ONLY BE PRODUCED WHEN EVERYTHING, INCLUDING THE COOKING TIME OF BOTH THE BROTH AND INGREDIENTS, AS WELL AS THE RATIO OF SALT, AND SO FORTH ARE PRECISE.

NOH CHEF

Oh, today was the interview...

SO THIS IS WHERE YOU WORK.

QUITE IMPRESSIVE. THIS IS ONE OF THE TOP HOTEL RESTAURANTS IN SEOUL.

I HEARD YOU WERE 25 THIS YEAR...

QUITE AN ACHIEVEMENT. 25 IS A VERY YOUNG AGE.

I HAD MY ASPIRATIONS, SO AS SOON AS I GRADUATED FROM HIGH SCHOOL, I WENT TO LE CORDON BLEU* IN PARIS.

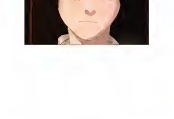
I CONCURRENTLY FINISHED CUISINE AND PATISSERIE* DIPLOMAS.

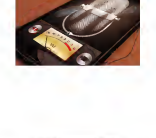
*LE CORDON BLEU: A RENOWNED CULINARY SCHOOL IN FRANCE.

*CUISINE AND PATISSERIE DIPLOMA: TRAINING PROGRAM IN CULINARY TECHNIQUES AND BAKING. EACH TAKES 2 MONTHS TO COMPLETE.

AMONG ALL THE CUISINES IN THE WORLD, SOMETHING THAT CAN BE DESCRIBED AS HOLDING THE HIGHEST VALUE...

IS IT...





WHAT DRIVES YOU TO BE THE BEST AT WHAT YOU DO?

WHY DOES THE OWNER ALWAYS ATTRACT GUYS LIKE THAT!!

WHEN THE CHEFS COMES IN REPAIRS THE ENTIRE PAN AND MAN INGREDIENTS YOU ALSO NEED TO PREPARE THE ONE-BITE SALAD, AND PRE-CLEANED SQUID.